

WELCOME TO



INDIA HOUSE IS AN EXCLUSIVE  
INDIAN RESTAURANT  
IN DENVER WHICH SERVES  
AUTHENTIC NORTH WESTERN  
CUISINE IN A SOPHISTICATED,  
ROMANTIC AND  
CONTEMPORARY  
WESTERN ENVIRONMENT.

OPEN DAILY

### LUNCH

11.00AM -2.30PM (MON-FRI)

12.00-2.30PM (SAT&SUN)

### DINNER

5.30PM -10.00PM (SUN-THU)

5.30PM-10.30PM (FRI&SAT)



285

*phone 303-595-0680*

WWW.INDIAHOUSE.US  
1514 BLAKE STREET DENVER, CO  
80202



## LUKME

### Appetizers

- DELHI KEBAB 7.00**  
Minced lamb seasoned with special spices and herbs, roasted on skewers.
- CRAB PAKORA 10.50**  
Delicately spiced, battered and fried crab fritters.
- PUNJABI MURGH 6.00**  
Spicy chicken wings from the tandoor.
- LAMB SAMOSA 5.50**  
Crisp turnover stuffed with spiced ground lamb.
- JHEENGA PAKORAS 7.00**  
Succulent shrimps fried to golden brown in our special batter.
- ASSORTED TANDOORI HORS D'OEUVRES 10.50**  
An assortment of meats marinated and roasted on charcoal.

## VEGETARIAN APPETIZER

- VEGETABLE PAKORAS 5.50**  
Mixed vegetable fritters.
- ONION BHAI 5.50**  
Thinly sliced onions lightly deep fried in a flour batter.
- SAMOSA CHAAT 6.00**  
Crisp turnovers filled with lightly-spiced potatoes and peas, topped with chickpeas, yogurt, mint chutney and a tangy tamarind sauce.
- PANEER PAKORA 6.00**  
Indian cream cheese fritters, subtly spiced.
- DAHI ALOO PAPRI 5.50**  
A mouth watering mixture of crisps, potatoes and chick peas in yogurt and tamarind sauce.
- SAMOSA 4.00**  
Crisp turnovers stuffed with spiced potatoes and peas.
- ASSORTED VEGETABLE HORS D'OEUVRES 8.00**  
An assortment of samosa and pakoras.

## SHORBE

### Soups

- MULLIGATAWNY SOUP 4.50**  
A delicately-spiced chicken and lemon soup.
- VEGETABLE SOUP 4.50**  
A house specialty.

## SALADS

- MIXED GREEN SALAD 4.50**  
Baby greens and tomatoes with house dressing.
- ONION SALAD 4.50**  
A popular Indian salad with onions, tomatoes, jalapenos and spices.



## TANDOORI NAMOONE

### Specialties from the charcoal clay oven

- TANDOORI MURGH 12.95**  
Spring chicken marinated in yogurt, fresh spices and lemon juice, barbecued over flaming charcoal in our tandoor.
- MURGH TIKKA 14.95**  
Boneless chicken breast marinated and grilled.
- SEEKH KABAB 13.95**  
Ground lamb roasted on skewers.
- BOTI KABAB 15.95**  
Tender morsels of lamb marinated in spices and barbecued in tandoor.
- FISH TIKKA 16.95**  
Tender swordfish, spiced and roasted.
- TANDOORI PRAWNS 18.95**  
King prawns lightly seasoned and slowly broiled over charcoal in tandoor.
- TANDOORI MIXED GRILL 20.95**  
Assorted delicacies from our charcoal fired tandoor.

## BAHAR-E-SABZ

### Vegetarian Specialties

- SAAG PANEER 12.95**  
Chunks of homemade cheese cooked with spinach, special herbs & spices
- CHANNA MASALA 11.95**  
Whole chick peas in a special blend of spices.
- NAVRATTAN KORMA 12.95**  
Garden fresh vegetables cooked in a spice-laced cream, sprinkled with nuts.
- ALOO GOBI MASALA 11.95**  
Subtly spiced cauliflower and potatoes with herbs.
- DAL TARKA 10.95**  
Slow-simmered black urad lentils with herbs & spices finished with cream.
- BENGAN BHARTA 12.95**  
Whole eggplant cooked on skewers in the tandoor, then chopped and mixed with tomatoes, onions and tasty spices and gently simmered.
- MALAI KOFTA 12.95**  
Paneer and vegetable cutlet sauteed in an onion and cream sauce.
- PANEER MAKHANI 13.95**  
Homemade cheese cooked with onions, tomatoes, butter and cream.
- MATTAR PANEER 12.95**  
Peas with homemade cheese in a delicately spiced curry.
- BHINDI MASALA 12.95**  
Okra blended with browned onions and dried mango.
- DUM ALOO 12.95**  
A delicious fried potato curry.
- VEG. THALI (FOR ONE)**  
Your choice of three veg. dishes and bread served with dal, rice, raita and samosa. 14.95

## MURGH KE PAKWAAN

### Chicken Specialties

- CHICKEN TIKKA MASALA 14.95**  
Boneless chicken pieces roasted in a clay oven and then cooked in thick tomato, onion and cream sauce.
- CHICKEN VINDALOO 13.95**  
A speciality of Goa. Chicken and potatoes cooked in a hot spicy sauce.
- CHICKEN TIKKA SAAG 14.95**  
Roasted chicken sauteed in a rich, creamy spinach sauce.
- MAKHANI MURGH 14.95**  
A world renowned butter chicken in a creamy tomato sauce.
- KARAH CHICKEN 15.95**  
Juicy pieces of chicken marinated overnight, then simmered in a light sauce with fresh ginger, garlic, onions, tomatoes, peppers and mild spices.
- MUGHLAI KORMA 14.95**  
Succulent chicken pieces cooked with almonds and lightly spiced creamy sauce.
- CHICKEN MASALA 13.95**  
The classic chicken curry.

## GOSHT KE PAKWAAN

### Lamb Specialties

- GOSHT VINDALOO 14.95**  
Lamb and potatoes in a hot spicy sauce.
- BOTI SAAG 14.95**  
Tandoori lamb cooked in a creamy spinach sauce.
- BOTI MASALA 14.95**  
Tandoori lamb in a delicately spiced sauce.
- LAMB SHAHI KORMA 14.95**  
Lamb cooked in a cream sauce with mixed vegetables, almonds, cashews and raisins.
- ROGAN JOSH 14.95**  
The classic lamb curry.
- SHAHI GOSHT 14.95**  
Boneless lamb in delicate coconut sauce.
- PATIALA GOSHT 15.95**  
A Northern Indian delicacy. Juicy slices of lamb marinated overnight then simmered in light sauce with yogurt, peppers, onions, tomatoes and mild spices.





## SAMUNDER SE

### Seafood Specialties

#### SHRIMP VINDALOO 15.95

A true taste of Goa. Shrimp and potatoes cooked in a thick and hot curry sauce.

#### COCONUT SHRIMP CURRY 15.95

Shrimp lightly cooked in a coconut flavoured sauce.

#### MAKHANWALA 16.95

Roasted swordfish or shrimp sautéed in spices with cream of tomato

#### SHRIMP SAAG 16.95

Jumbo tandoori shrimp sautéed in a creamy spinach sauce.

#### GOA FISH CURRY 17.95

Swordfish in a special coconut sauce.

#### SHRIMP KARAH 17.95

Jumbo shrimp cooked with fresh ginger, garlic, onions, tomatoes, Peppers and mild spices.

## INDIA HOUSE SPECIALTIES

#### SHER-A-PUNJAB 16.95

Tandoori lamb and tandoori shrimp in a special sauce with bell peppers and exotic hot spices.

#### CRAB MASALA. Market

A speciality of Mahabar. Succulent pieces of crab meat simmered with onions, tomatoes and fennel seed.

#### SULTAN-A-GOSHT 20.95

Tandoori roasted rack of lamb lightly spiced. Delicious.

#### RACK OF LAMB CURRY 22.95

Roasted rack of lamb, sautéed in the chef's special spicy sauce.

#### TIKKA NAWAB 16.95

Tandoori boneless chicken and tandoori shrimp cooked in spicy makhani sauce.

#### TANDOORI LOBSTER MASALA. Market

Tandoori roasted lobster tail, sautéed in special sauce.

#### ASHOKA THALI-FOR ONE 22.95

Our deluxe sampler of every class of dish. India House's curries and tandoor roasted specialties accompanied by raita, rice and bread. The pinnacle of all Indian Cuisine.

#### INDIA HOUSE THALI-FOR TWO 39.95

Our Special array.



## BIRYANI

### Rice Specialties

#### CHICKEN BIRYANI 12.95

Boneless chicken cooked with rice, nuts and garnished with eggs.

#### LAMB BIRYANI 13.95

Rice cooked with lamb, nuts, herbs and spices.

#### SHRIMP BIRYANI 14.95

Rice cooked with shrimp, nuts, herbs and spices.

#### VEGETABLE BIRYANI 12.95

Rice cooked with fresh vegetables, nuts and raisins.

#### RICE PULLAO 7.95

Basmati rice cooked with peas, herbs and spices.

## ROTI

*Traditional Indian Breads. Freshly baked in our tandoor to your order.*

#### NAN 2.25

A fluffy white flour bread.

#### ROTI 2.25

Whole wheat bread.

#### PARATHA 3.00

Buttered and layered whole wheat bread.

#### STUFFED NAN 3.75

GARLIC / ONION / MINT / CHEESE / SPICED POTATOES.

#### CHEERY KULCHA 4.25

Stuffed with raisins, almonds and cherries.

#### KEEMA NAN 4.50

Stuffed with special minced lamb.

## DESSERT

#### KHEER 4.95

Cool rice pudding, flavored with cardamom and garnished with pistachios.

#### RASMALAI 4.95

Sweet cottage cheese dumplings, flavoured with cardamom and rose water.

#### GULAB JAMUN 4.00

A light pastry made from milk and honey.

#### KULFI ICE CREAM 4.95

Traditional Indian ice cream. Choose from sweet mango or the nutty taste of almonds & pistachios.

## BEVERAGES

CHAI TEA - TEA WITH AROMATIC SPICES. 2.50

COFFEE - REGULAR OR DECAFFEINATED. 2.00

HERBAL TEA - ASSORTED FLAVOURS. 2.50

SWEET OR SALTED LASSI. 3.00

MANGO LASSI / STRAWBERRY LASSI / ROOH AFJA. 3.75

